

STUFFED ZUCINNI SQUASH

2 LG. squash-approx. 12 to 15 in. long by 3 to 3 1/2 dia.
1 cup bread crumbs
2# hamburger
10 to 12 leaves fresh sage or approx. 1 TBS ground sage
4 medium onions
1 box Kraft chicken stove top stuffing
1 can chicken broth 8 to 12 oz.
1 stick celery (1 blade only)
5 to 6 cloves garlic
1 egg
1 TBS black pepper
1/4 cup graded Regano cheese
1 TBS salt
garlic salt & pepper seasoning
1 can 16oz chopped or whole tomatoes
1 large green pepper or 2 small if available (not necessary)

Dice celery, sage leaves, 1 onion in small pieces (fine).

Place all ingredients in mixing bowl, except 3 onions, green peppers, tomatoes, and garlic salt & pepper seasoning. Mix well on low speed. Cut squash approx. 3 1/2 to 4 in. length pieces. Remove seeds & stuff with stuffing. Place in roaster upright. Cut the remaining 3 onions into fairly large pieces. Cut the green peppers in strips approx. 3/4 in. wide. Place the onions & green peppers over top of squash. Pour the tomatoes & juice over the top of the squash. Sprinkle the garlic salt & pepper seasoning over the top, just enough that you can see it. Cover and bake at 400 for 1 hour. Turn down to 325 for an additional 2 hours....Serves approx. 6 servings...